

DINNER

OUR DAILY BREAD

Selection of Freshly Baked Breads

charred levain with butter + chives,
porridge + polenta levain,
parisian baguette

Really Good Butter + Salt

Charred Eggplant

walnuts, pomegranate molasses

Fresh Cheese

honey, salsa macha

Smoked Trout

pickled onion, roe

Bread + All Four Spreads

10

3

6

8

9

29



SALADS + VEGGIES

Green Goddess Salad bibb, gems, cucumber, pink lady apple, persimmon, pistachios, ricotta salata, sourdough breadcrumbs	17
Black Kale Salad pickled raisins, pecorino, pine nuts, red onion, levain croutons	18
Little Gem Caesar Salad vegan dressing, charred romano beans, cashew “parm”, bakehouse levain croutons	18
Grilled Broccolini romesco, lemon	10
Fried Brussels Sprouts red flame grapes, walnuts, pecorino	15
Sliced Heirloom Tomatoes furikake, strained yogurt, puffed wild rice	10
French Fries rice wine vinegar, chili flakes, parsley	9.5

FRIED CHICKEN
DINNER for 2

available Friday, Saturday, Sunday

southern fried breast, thigh, drummie, wing

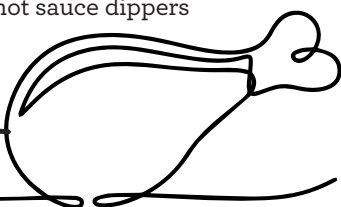
2x korean fried tenders w/ sweet chili glaze

superba brioche “texas toast”

green bean salad w/
crispy shallots + mustard seeds

furikake ranch + house hot sauce dippers

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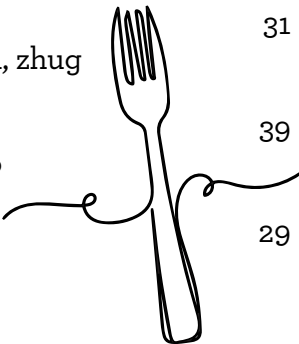
FIRST THINGS FIRST

Blistered Shishito Peppers smoked pepper aioli, sumac	12
Matzo Ball Soup chicken broth, dill pistou	14
Caramelized Onion Dip with House Ruffled Potato Chips add 1/2 oz Osetra caviar +30	9
Stuffed Squash Blossoms ricotta, basil, zucchini pistou	15
Local Halibut Ceviche avocado, lime, frisée	21
West Coast Oysters 1/2 doz	23
Farmers Market Crudite for Two green onion dip, miso honey mustard, smoked beet tahini	24



MAINS

Angel Hair Pomodoro garlic confit, parmesan, basil	23
Vegetable Enchiladas Suizas squash, squash blossoms, salsa verde	23
Crispy Skinned Rainbow Trout smashed cucumber salad, herb oil, zhug	31
Alaskan Halibut aquapazza, fennel, roasted tomato	39
Roasted Mary’s Chicken garlic rub, spring lettuces, radish, green goddess dressing	29
Chicken Schnitzel pounded chicken breast, beet tahini, basil + treviso salad, grainy mustard	27
Pistachio Pesto Tagliatelle heirloom cherry tomato, grana padana	23
Steak Au Poivre Frites 12 oz NY strip, green + black peppercorn sauce	49
Double Cheeseburger everything brioche, yellow cheese, superba sauce, onion, pickle, french fries	21
Rigatoni Bolognese slow cooked ragu, pecorino romano	25



superba
FOOD + BREAD

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

We have added a 3% Happy and Healthy Surcharge to your bill. This charge is not a gratuity, but rather supports our ability to provide sustainable earnings and benefits for our team. This charge is optional so please let us know if you’d like it removed from your bill.

BEVERAGE

WINES BY THE GLASS

SPARKLING

Albet i Noya ‘Petit Albet’ Brut Cava Reserva ‘23 (Penedes, SP)	13 52
Marcio Lopes ‘Rosa’ Pet Nat ‘23 (Vinho Verde, Portugal)	14 56
Lyre’s Classico, Non-Alcoholic NV (Australia) <i>can</i>	10

WHITE

Reboraina Albariño ‘24 (Rías Baixas, SP)	16 64
Serge Laloue Sancerre ‘24 (Loire Valley, FR)	21 84
LIWA Sauvignon Blanc ‘24 (Dry Creek Valley, CA)	15 60
Stolpman ‘Uni’ Chardonnay/Roussanne ‘23 (Ballard Canyon, CA)	17 68

ROSÉ + ORANGE

Fabre en Provence Rosé ‘23 (Côtes de Provence, FR)	13 52
Wonderwerk ‘Bustin Loose’ Skin Contact Pinot Gris ‘23 (CA)	15 60

RED

Lo-Fi Cabernet Franc ‘24 (Santa Ynez, CA) <i>chilled</i>	16 64
La Machin Pinot Noir ‘23 (Santa Barbara, CA)	18 72
Viña Santurnia ‘Rioja Reserva’ Tempranillo ‘18 (Briñas, SP)	16 64
Poco a Poco Cabernet Sauvignon ‘22 (Sonoma, CA)	17 68
Lietz Pinot Noir, Non-Alcoholic NV (Rheingau, GE) <i>can</i>	12

FRESHLY SQUEEZED

Valencia Orange Juice	6.5
Farmer’s Market Beet Juice carrot, apple, orange, lemon, basil, cayenne	9
Organic Kale Juice celery, apple, orange, cucumber, ginger, lemon, mint	9
Juice Flight orange, beet, kale	11

VITALITY SHOT turmeric, ginger, black pepper	6
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TEA

featuring Lamill Loose Leaf Teas,
an independent, family owned
LA business

Black <i>iced</i>	5
Green <i>iced</i>	5
Crimson Berry <i>iced</i>	5

Chai	6
Green/Black/Rooibos	5
Decaf Earl Grey	3.5
Matcha	5.5
Westside Fog	6.5
Matcha Latte	6.5

SODA

Cane Sugar Coca Cola	5
Cane Sugar Sprite	5
Fever Tree Ginger Beer	5
Hanks Rootbeer	4
Diet Coke	4
Better Booch Guava	6
Strange Water Sparkling Coconut	5.5
Grapefruit Spindrift	5
Mela Watermelon Pineapple	6
Jarritos Mandarin	4.5



COCKTAILS

Frosé california rosé, strawberry, apertif, chilled red wine floater	15
50/50 Martini vodka soju, blanc vermouth, salt, olive, lemon twist	14
Margarita Slush agave, passion fruit, pineapple, cinnamon, lime	15
Negroni Spritz gin soju, cream sherry, cappelletti mazzura, cava	16
Blackberry Bramble whiskey soju, port, basil, lemon	14

ZERO ALCOHOL

De-Alcoholized Spritz free spirits apertif, lyre’s orange sec, orange bitters, sparkling	13
Cucumber Mint Crusher dhos gin alternative, cucumber, mint, lime	12
Sparkling Sangria non1 sparkling rosé, ghia berry, orange, cinnamon	15
No-Groni dhos bittersweet, lyre’s italian apertif, pentire coastal spritz	14
Highbiscus Tea hibiscus, guava, lemon, sparkling coconut water, CBD	12
Ginger Thyme Lemonade lemonade, ginger, thyme	6.5

BEER

Rancho West <i>draft</i> Organic Lager, Malibu	8	Crowns & Hops ‘Trill Pils 8’ Pilsner, Inglewood	9
Trumer <i>draft</i> Pils, Berkeley	7	Enegren ‘Valkyrie’ Red Ale, Moorpark	7
Skyduster <i>draft</i> ‘West Coast’ IPA, Los Angeles	8	Lost Lake ‘Berry Pack’ Cider, Seattle	7
Topa Topa <i>draft</i> ‘House Hazy’ IPA, Ojai	9	Athletic Brewing Golden Ale, CA <i>0.5% abv</i>	7
Tecate Mexican Lager, MX	4	Best Day Brewing Hazy IPA, CA <i>0.5% abv</i>	7

COFFEE

Drip: Regular/Decaf	4	Pecan Cold Brew	6.5
Cold Brew	5	Latte	5.5
Espresso	3.5	Pumpkin Milk Latte	7
Americano	4	Horchata Latte	7
Gibraltar	4.5	Golden Latte	6.5
Cappuccino	5	Spanish Latte	6.5
Bee’s Knees Cortado	4.5	Mocha	6
		Mushroom Cappuccino w CBD	9

Milk Alternative: Oat/Almond .50

superba
FOOD + BREAD

VENICE 1900 Lincoln Boulevard
CALABASAS 4719 Commons Way
HOLLYWOOD 6530 W Sunset Boulevard